



Temporary Food Events

Procedures and Rules for Temporary Concession Permits



Permit

- **All temporary food events will need to purchase a permit from the Brazos County Health Department**
- **Permit fee is \$60 per event and must be purchased 3 days prior to the planned event**

Source and On-Site Production

- All food items that will be prepared must be from an approved source, such as a grocery store, discount warehouses, etc.
- Food must be prepared on site at the event. No home food production is allowed.



Cold Hold



- Food must be held at 41 degrees F during both transportation and preparation.
- Food may be refrigerated or kept on ice.

Cooking Temperatures

- **Cooking Temperatures should be monitored closely following these guidelines:**
(all in degrees F)
- **Brisket(Raw Meat) 145**
- **Hamburger Meat 155**
- **Hot Dogs 155**
- **Chicken(Poultry) 165**
- **After the food is cooked it must be held at a temperature of 135 degrees F**



Hand Wash Station



- **There must be a station set up that allows for hand washing.**
- **A water container must be designed with a spigot with a bucket underneath to collect wastewater.**
- **Hand Soap, Hand Sanitizer, and Disposable paper towels must be on site at all times during the event.**

Use of Hand Wash Station, Paper Towels, and Hand Sanitizer



Food Prepping



- **All personnel prepping food must wear some form of hair restraint, such as a hat or hair net.**
- **Gloves must also be worn by anyone handling food.**

Use of Gloves While Prepping



Three Compartment Sink

- A three compartment sink should be set up to wash utensils.
- The first tub is used for warm soapy water.
- The second tub is to rinse.
- The third tub is to sanitize. For proper strength mix 1-tablespoon(1 cap-full) of bleach for every gallon of water.



Wash and Sanitize Sinks



The Need for a Three Compartment Sink.



Trash/Waste Receptacles



- **Waste receptacles must be provided for the public to dispose of trash properly.**
- **Ice machines, coolers, sinks, etc., must not be drained on the ground. They must be drained into approved plumbing.**



Water and Paper Products

- **Water must come from an approved source and be available at each event.**
- **Only single service items may be used to serve the public, such as plastic utensils and paper ware.**



Ice

- **All ice must be purchased from an approved source.**
- **Approved sources include grocery stores, icehouses, and convenient stores.**
- **Ice used to fill drink cups must be kept separate from ice used to store food.**
- **The ice must be kept covered and scoops with handles used for dispensing. Do not use cups for scooping ice.**



Contact Surfaces and Floors

- **All food contact surfaces must be in good repair and cleaned with 100-PPM solution of sanitizer (1 tablespoon of bleach (1 cap-full) per gallon of water).**
- **A floor may be concrete, asphalt, dirt or gravel if its covered with mats, removable platforms, buckboards, tarp or other suitable materials.**



Restrooms

- **If restroom facilities are not within a close proximity of the event, Port-a Potties need to be provided.**
- **Please remember to wash your hands after using the restroom.**

Things That Should Not Occur

- **Do not eat while prepping food.**
- **Do not wash gloves. Always dispose of used gloves and attain clean ones when switching between prepping different foods.**



Inspections



- **Unannounced inspections can and will be done by the Brazos County Health Department during the operation.**



A Typical Overall Setup



Questions?

- **If you have any questions or concerns please contact the Brazos County Health Department**
- **(979) 361-4450**
- **Check out the website at www.brazoshealth.org**